

Section 12. Food industry

**PROSPECTS FOR THE USE CAROTIN CANDIEDS IN THE  
PRODUCTION OF CHEESE MASS**

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Cheese mass are fermented milk products made from sour milk cheese, with the addition of cream, butter, fillers, food additives [1, p.4].

Sour milk cheese, which is the main raw material in the manufacture of cheese products, has many useful properties, in particular, normalizes the gastrointestinal tract and enriches the human body with valuable minerals, trace elements, essential amino acids [2, p.95].

In terms of organoleptic characteristics, cottage cheese products must meet the requirements of: have a soft soft, smear-like consistency, white or cream-colored in color, uniform throughout. Taste and smell - pleasant, milky, without foreign flavors and smells [1, p.6].

The dairy industry is focused on the use of a wide range of traditional and novel stabilizer-forming food additives to shape the structure of the dairy product. Stabilization systems are represented by a number of compounds, more often carbohydrate in nature, which by their structure and physical and chemical properties play the role of thickeners, emulsifiers, stabilizers, substances for water binding. [3, p.272].

As fillers having hydrophilic properties, we are suggested to use carotin candieds. In Ukraine, there are carotin candieds, made in industrial conditions (TM

Yarosvit), but in terms of shape, quality and price, this product does not meet the requirements for raw materials that can be used in the production of cheese mass [1, p. 8]. Thus carrotin candieds were made according to its own technology and recipe.

Carrots are one of the most traditional and affordable sources of carotenoids in the food ration. Among the carotenoids of carrots, carotene is 95%. Most of them are  $\alpha$ -,  $\beta$ -,  $\nu$ -carotenoids and lycopene. For the absorption and conversion of carotene into vitamin A, the form in which carotene and its related substances are introduced into the body is very important. Carotene, which is introduced into the body in the form of dehydrated herbal remedies or extracts, is much better absorbed when simultaneously consuming fats. From dried carrots, 35% of carotenoids are converted to vitamin A [4, c.13-14].

Was developed a recipe for cheese mass containing 80% sour milk cheese, 2% cream, 1% sugar, carrotin candieds (10 and 15%). The choice of the optimal amount was based on the observance of the principle of preservation of organoleptic and physicochemical parameters characteristic of the cheese mass with fillers. An analysis of the physicochemical parameters of our cheese mass with carrotin candieds showed that the fat content of the product was 23%, which contributes to the assimilation of carotene.

The organoleptic characteristics of the cheese mass with carrotin candieds are shown in Figure 1.

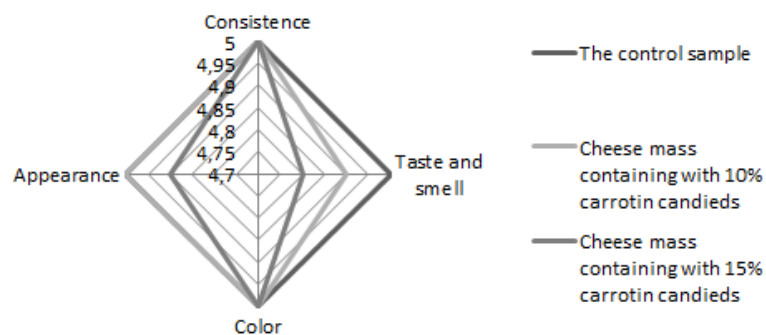


Fig. 1. The organoleptic profile of the samples that were investigated

From the organoleptic profile it is visible that the cheese mass with carrotin candieds in the amount of 10% has better performance than the product containing 15% of candieds

Cheese mass with carotin candied has positive organoleptic characteristics, has a higher nutritional value - enriched with carotenoids, vitamin C, E and betanin, which act as antioxidants. The production of this product makes it possible to expand the range of cheese masses and give it functional properties

### References

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